



GREEK FISHERMAN
seafood & mediterranean cuisine

NEW YEARS EVE MENU 2015

Dinner will be served at 19:30 or 20:00
Restaurant will open at 19:30

APERITIF

Complimentary aperitif on arrival.

MEZE – HORS D'OEUVRES (To be shared on table)

FOCACCIA TYPE HOME-MADE GREEK PEASANT BREAD

Topped with extra virgin olive oil, black
Maasden rock salt and oregano.

and

SAUTEED PRAWNS

Prawns (shrimp), lightly scented with garlic
butter and fresh bay leaf, flambéed with
cognac and lemon juice.

and

BAKED PHYLLO PASTRY PARCELS

Phyllo pastry filled with imported sliced
Emmenthaler cheese, sliced jambon and
tomato.

and

CARPACCIO OF SPRINGBOK

Thinly sliced springbok served on a bed of
rocket, drizzled with balsamic vinegar and
extra virgin olive oil and topped with shavings
of Grana Padano Parmesan cheese.

and

BRUSCHETTA

Toasted ciabatta, rubbed with garlic, topped
with Mozzarella, cherry tomato and fresh
basil, drizzled with extra virgin olive oil.

STARTER

RIB-EYE STEAK MADAGASCAR

Sliced, matured grain fed rib-eye steak on
toasted baguette, topped with a delicate
Madagascan green pepper corn sauce.

MAIN COURSE

MIXED MEDITERRANEAN SEAFOOD SKEWER

Line fish (Kingklip), prawns and calamari,
skewered and grilled on an open coal fire,
basted with extra virgin olive oil, lemon juice,
bay leaf and oregano. Served on a bed of
savoury rice.

or

STEAK "DIANE"

Tender delicately flavoured grilled "baby beef
sirloin" served on a toasted baguette and
topped with a mushroom, red wine, cognac
and cream sauce. Served with Parmesan and
whole grain mustard infused pomme puree.

or

TRADITIONAL GREEK LAMB

Tender lamb, served on the bone, slow
roasted with lemon, black pepper and
oregano. Served with roast potatoes.
(Please note that this has a predominant
lemon flavour)

DESSERT

MIXED GREEK "DESSERT MEZE" PLATTER

An assortment of wonderful home-made mini
Greek desserts including Baklava, Ouzo-
dipped strawberries, skewered Greek honey
doughnuts and crème patisserie
wrapped in phyllo pastry.



Pre-order champagne at R725.00 per bottle
(750ml Brut)
Menu price on night R825.00

**PRICE R1555.00 PER PERSON (EXCLUDING GRATUITY)
VALID 31/12/2015**

All beverage bills will be required to be settled on the evening.
Kindly note that we do not offer corkage – we have full bar facilities and a selected wine list.



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**NEW YEARS EVE 2015
DINNER**

**CREDIT CARD AUTHORISATION FORM
(DEBIT CARDS NOT ACCEPTED)**

FAX BACK TO +27 21 4185412 OR EMAIL barry@greekfisherman.co.za

I, the undersigned, accept that R1555.00 plus R155.50 (service charge) will be charged upfront against the specific credit card for each member of the party to secure my New Years Eve 2015 reservation. Kids 12 years and under, will be charged R925.00 plus R92,50 (service charge). Moet Champagne Brut (750ml) optional at a discounted price of R725.00 plus 10% service charge (Menu price on night R825.00).

In event of a cancellation, we require 10 days notice, being Sunday 21st December 2015. No monies will be refunded unless cancellation is before 21st December 2015.

Reservation Name: First name: _____ Last name: _____

Charges: Adults: _____ @ R1555.00 Kids: _____ @ R925.00

+ 10% service charge + 10% service charge

Moet Champagne Brut (750ml) : _____ @ R725.00
Menu price on night R825.00 (Discounted Price)

+ 10% service charge

Time (Please select): 7:30 pm () or 8:00 pm ()

Cell phone/Telephone No#: _____

Email address: _____

Card holder Name: _____

Type of card: _____

Credit card number: _____

Expiry Date: _____

CVC/Security number: _____

Date: _____

Signature: _____